

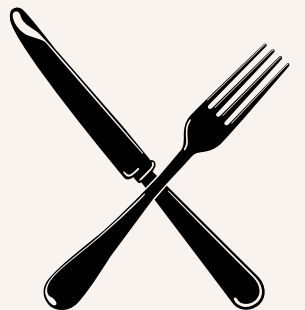
BISTROTHERQUE

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PRIVATE DINING ROOM





WEDDING RECEPTIONS

Arrival cocktail

3 course meal with
side dishes

½ bottle of wine
per person

1 bottle of water
per person

Sparkling wine toast

Tea & coffee

—

£100 per head plus
12.5% discretionary
service charge

For a minimum
of 20 guests and
a maximum of 30

SAMPLE MENU

Pick 2 from each course for your guests
to choose from on the day



STARTERS

Crispy baby artichokes,
romesco sauce

Marinated summer
tomatoes, shallot,
caperberries, ricotta,
garlic breadcrumbs

Pork rillettes,
cornichons, mustard

MAIN COURSES

Skate wing, clams,
lemon, parsley

Rib of beef,
summer mushrooms
Cooked medium rare

Caponata, basil,
crispy polenta

Served with gem salad
and potato dauphinoise

DESSERTS

Hazelnut & raspberry
frangipane cake,
crème fraîche

Chocolate mousse, cream

Panna cotta,
strawberries, mint



SAMPLE COCKTAILS

Pick 1 for your arrival drink

PEACH WHISKEY SMASH

Bourbon, red peach, mint, peach bitters, citrus

POMEGRANATE COSMO

Vodka, citrus, pomegranate & raspberry grenadine

TWINKLE TOES

Vodka, elderflower, Prosecco, grapefruit oil

SHRIMPY'S SPICY MARGARITA

Tequila, lime juice, agave syrup, habanero chilli

ESPRESSO MARTINI

Vodka, espresso, Kahlua

SAMPLE WINE

Pick 2 to go with your meal

RED

2018 PIETAS OLD VINE CARIGNAN
Pays D'Hérault, FR

2018 KRAAL BAY SYRAH / CINSAULT,
Swartland, ZA

2018 VENTOUX ROUGE,
La Famille Perrin,
Rhône, FR

2018 CLOS LA COUTALE,
Cahors, FR

2018 DE MARTINO,
GALLARDÍA, CINSAULT,
Itata Valley, CL

2017 LEAP IN THE DARK PINOT NOIR,
Hawkes Bay, NZ

2014 CHÂTEAU LUCAS,
Lussac St Émilion,
Bordeaux, FR

2016 VIÑA AMEZOLA CRIANZA Bodegas
Amezola de la Mora,
Rioja, ES

WHITE

2018 NO STONE UNTURNED SEMILLON / CHARDONNAY,
Murray Darling, AUS

2018 CÔTES DU LUBÉRON, Famille Perrin
Blanc Reserve, Rhône, FR

(*) 2018 MUSCADET SEVRE ET MAINE
Domaine Haut Fevrie,
Loire, FR

2018 PICPOUL DE PINET
Domaine Félines Jourdan,
Languedoc, FR

2019 DOMAINE COUDOULET,
VIOGNIER,
Vin de Pays d'Oc, FR

2019 GAVI DI GAVI
Bric Sassi, Roberto Sarotto,
Piedmont, IT

2018 GRÜNER VELTLINER, WAGRAM
TERRASSEN,
Josef Ehmoser, AU

2018 ALBARIÑO, IGREXARIO DE SAIAR,
Bodega Sucesores de Benito Santos, ES

ROSE

2019 CORBIÈRES ROSÉ, CHÂTEAU FONTARÈCHE,
Languedoc-Roussillon, FR

2019 BIRD IN HAND, PINOT NOIR ROSE,
Adelaide Hills, AUS

FIZZ

PROSECCO, TRISO, BRUT SPUMANTE,
Masottina, IT

ROOM LAYOUT

The PDR has 3 tables for you to space your guests out in groups of no more than two households.

